

DAOU Vineyards Wine Tasting Menu

Indulge in an exquisite 4-course tasting menu put together by Executive Chef Chris Kight that touches on different flavor profiles and regions using locally sourced ingredients and elegantly paired with wine samplings from DAOU Vineyards.

Wednesday, August 30, 2023

Dinner starts at 6:30 pm

\$130 per person

AMUSE-Bouche

Blini with Trout Roe Caviar

Crème Fraiche | Shaved Chive | Finger Lime

~ Paired with 2021 DAOU Rosé ~

FIRST COURSE

Seared Scallops + Watermelon

Fennel | Shallot | Radish | Jalapeño Mousse | Dandelion Greens | Ricotta Salata

Sherry Vinegar | Basil Oil

~ Paired with 2022 DAOU Sauvignon Blanc ~

SECOND COURSE

Papillote De Lobster Tail

Fava Beans | Fennel Confit | Stewed Tomatoes | Lobster Fume | Celery Leaf Salad

~ Paired with 2021 DAOU Reserve Chardonnay, Willow Creek District ~

THIRD COURSE

Japanese Wagyu

Lyonnais Potatoes | Charred Eggplant | Caramelized Shallots | Sauce Bordelaise

~ Paired with 2021 DAOU Reserve Cabernet Sauvignon ~

FOURTH COURSE

Grilled White Peach with Buckwheat Streusel

Basil Infused Mascarpone | Organic Honey & White Balsamic Syrup

~ Paired with 2021 Pessimist Red Blend ~

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.